

Kerstdiner



DECEMBER 25 & 26, 2024

Arrive from 18:00 with an amuse-bouche and lounge, at 19:00 we start the dinner

STARTER

Tartare of veal with tuna cream
anti-boise of mini pomodoro, poached egg, red onion, caper crumble

FIRST IN-BETWEEN COURSE

Scallop with potato foam
with caramelized endive and potato chips

SECOND IN-BETWEEN COURSE

Bbq-cooked pulled pork
with cornichons, melting liver, sweet and sour green beans, and a steamed bun

SPOOM

Refreshment of yogurt and yuzu, mandarin & orange

MAIN COURSE

Venison fillet
with red cabbage, puree, poached pear, venison croquette, and gravy with lingonberries

DESSERT

A surprise from Santa Claus

€ 85,- per person

Drinks not included | Wine pairing € 39,50

*The number of people can be changed up to 48 hours in advance.
If there are any cancellations after that, the original price will be charged.
Unfortunately, we cannot serve our Christmas dinner in a vegan style.*

RESERVATIONS VIA INFO@DAMHOTEL.NL